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Eggs in a Bag

By Susie Iventosch



Photo Susie Iventosch

(For 2)

INGREDIENTS

4 eggs

1/4 cup chopped onions (yellow, red or green)

1/4 cup grated cheddar cheese (or cheese of your choice)

4 mushrooms, sliced or chopped

1 tablespoon parsley or cilantro, snipped into small pieces

Salt and pepper to taste

DIRECTIONS

Place all ingredients in the Stasher bag (I used the smallest bag for four eggs). Seal and then squish the ingredients to scramble everything together. Make a small opening in the seal and carefully push out as much air as possible. Re-seal tightly, so none of the ingredients leak out while cooking.

Drop the bag into a large pot of boiling water and cook for 12-15 minutes, turning once or twice with tongs. Remove from water and test to make sure the eggs in the center are done. Reseal the bag and cool for a minute or so, until you can handle the bag. Then squish or shake the bag once again to break up and fluff up the eggs. If you don't do this last step, the eggs look like an omelette, which is great too. Garnish with a little extra grated cheese and a sprig of cilantro or parsley.



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